



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Rental Info, Policies & General Information

The Garrison Banquet / Conference Hall Rental Fees

<i>Monday - Friday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Blue Heron Ballroom	\$400.00	\$1,500.00
Blue Heron A / B (Daytime)	\$250.00	\$800.00
Blue Heron A / B (Fri. Evening)	\$600.00	\$1,000.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Patio (Ceremony Only)	\$400.00	N/A
Bunker	\$125.00	\$600.00

<i>Saturday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Blue Heron Ballroom	\$1,700.00	\$4,500.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Patio (Ceremony Only)	\$400.00	N/A
Bunker	\$125.00	\$600.00

<i>Sunday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Blue Heron Ballroom (After 5pm)	\$1,200.00	\$3,000.00
Blue Heron A / B (After 5pm)	\$600.00	\$1,000.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Patio (Ceremony Only)	\$400.00	N/A
Bunker	\$125.00	\$600.00

Please Note: Blue Heron Ballroom, Blue Heron A/B, and Patio are utilized for brunch on Sundays and not available any earlier than 5pm on any given Sunday.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Rental Info, Policies & General Information

The Garrison's Meeting / Banquet Facilities:

5,436 sq. ft. of great space for weddings, banquets, conference, large & small meetings

5 function rooms and welcoming lobby area

Complimentary Hi-Speed Internet Access

Equipment & Service:

Availability for all events: flipcharts, easels, LCD projectors,

Wireless lavalier microphone, podium microphone,

Wireless hand held microphone, VCR, DVD player, screens,

32 inch monitor, AV carts, white boards, staging with step, & dance floor

Catering:

Your professional catering & banquet staff dedicated to providing excellent food & service

<i>Room</i>	<i>Dimensions</i>	<i>Sq.Ft.</i>	<i>Banquet</i>	<i>T/S</i>	<i>Classroom</i>	<i>U/S</i>
Blue Heron Ballroom	78 x 50'	3,900	350	400	170	78
Blue Heron A	40' x 50'	2,171	180	240	70	40
Blue Heron B	36' x 50'	1,937	130	160	68	32
Gates	25' x 25'	663	50	62	24	20
Lawrence	26' x 25'	664	50	62	24	20
Bunker			72	100	40	34
Gazebo	Outdoors					
Patio	Outdoors					

Please Note: Seating capacities may vary due to configuration of room setups

Maximum number of 310 guests may be seated when utilizing Gates Room for overflow dining with buffet service set up in the lobby area.

Maximum number of 260 guests may be seated in the Blue Heron Ballroom with buffet service setup in ballroom with no head table or head table set up on dance floor.

Gates Room may be utilized for buffet service set up at no additional charge when guaranteed number of guests is 200 or more.

Lobby area may be utilized for buffet service set up at no additional charge when guaranteed number of guests is 300 or more.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Rental Info, Policies & General Information

Main Lodge Banquet / Conference Hall Rental Fee

<i>Monday - Friday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Roosevelt Ballroom	\$300.00	\$1,000.00
Roosevelt Ballroom (Fri. Evening)	\$600.00	\$1,500.00
Theodore Room	\$200.00	\$800.00
Theodore Room (Fri. Evening)	\$300.00	\$1,000.00
Harrison Board Room	\$75.00	\$100.00
Sycamore Room	\$75.00	\$200.00
Lawrence Creek Room	\$75.00	\$100.00
<i>Saturday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Roosevelt Ballroom	\$800.00	\$2,000.00
Theodore Room	\$350.00	\$1,000.00
<i>Sunday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Roosevelt Ballroom	\$500.00	\$1,000.00
Theodore Room	\$300.00	\$1,000.00



The Lodge

The Lodge: Meeting /Banquet Facilities

*3,178 sq. ft. of great space for weddings, banquets, conference, large & small meetings
5 function rooms plus pre-function area
Complimentary Hi-Speed Internet Access*

Equipment & Service

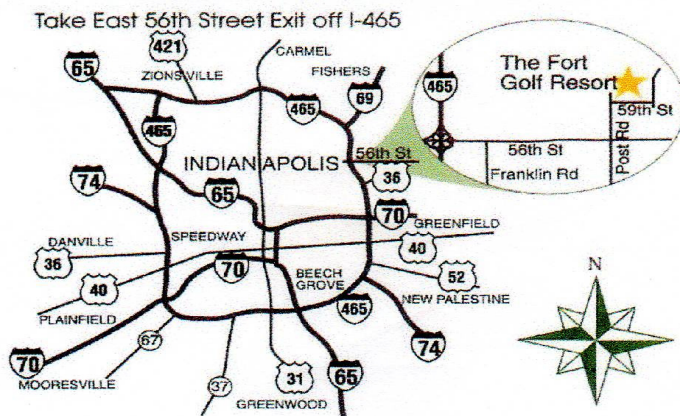
*Availability for all events: flipcharts, easels, LCD projector,
wireless lavalier microphone, podium microphone,
wireless hand held microphone VCR, DVD player, screens
32 inch monitor, AV carts, white boards, staging with step and dance floor*

Catering:

Your professional catering & banquet staff dedicated to providing excellent food and service

ROOM	Dimensions	Sq. Ft.	Banquet	T/S	Classroom	U/S
Theodore's	26' x 22'	572	50	55	40	24
Roosevelt	63' x 22'	1417	120	140	88	44
Harrison	25' x 15'	375				
Lawrence Creek	18' x 17'	256	20	24	16	12
Sycamore	18' x 31'	558	30	20	46	25

Capacities based on maximum configuration. Banquet seating may be reduced to accommodate head tables, screens, dance floors, etc..



*Conveniently located nine miles from downtown Indianapolis
Easy Access from I-465
Ten minutes from Castleton Square
Adjacent to Fort Harrison State Park with beautiful trails,
ponds & horseback riding*

The Fort Golf Course

Our 18-hole championship course was designed by Pete Dye. It's within the 1,700 acres of Fort Harrison State Park.

One of the largest bent grass practice tees in the state, a large putting green, and a chipping area with practice bunkers to work on all aspects of your game.

The Fort proudly hosts numerous charity and corporate outings throughout the season.

Lessons available through PGA Golf Professional and Assistant Professionals.

Fully stocked pro shop and gift certificates available.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Rental Info, Policies & General Information

Banquet / Conference Hall Policies

Banquet Room Arrangements

Please note that we require **menu and room arrangements to be finalized at least two (2) weeks prior** to your event date. All event details must be confirmed at this time.

We assign meeting rooms according to the anticipated number of guests and to client preferences. If the number of guests increases or decreases, it may be necessary for us to reassign the room accordingly based on availability.

Your banquet room will be blocked and specifically assigned to your group within the time frame as indicated on the banquet contract.

Fort Harrison State Park Inn provides all standard linen, tables, chairs, buffets, and other service tables included in your room rental fee. Dance floor is also included in the rental fee of the Ballroom / Blue Heron A and / or Roosevelt. This also includes the complete room set up and teardown. Any changes in room set up requests must be made at least (72) hours prior to the function. Excessive room change set up requests on the day of or excessive cleaning required following the event will be billed at the rate of \$50 per hour.

Fort Harrison State Park Inn will not permit the affixing to walls, floor or ceiling with nails, staples, tape or any other substance unless prior approval with the sales office has been made.

Decorations: Candle centerpieces may be used if the flame is contained and approved liners are used. Cloth or paper doilies are not approved candle liners. Damage to carpet or table linens from candle wax will result in additional replacement and/or repair costs.

Fort Harrison State Park Inn is not responsible for items rented from outside vendors, i.e. electronic equipment, furniture or decorations to be used during any event. The booking party must make arrangements for setting up, storing, and returning such rented items. All such items must be removed from the reception hall at the end of the event.

Food and Beverages

It is the policy of the Fort Harrison State Park Inn that all food (other than special occasion cakes), non-alcoholic, and alcoholic beverages must be purchased from our facility. It is also our policy not to allow any non-consumed food and beverage items to leave Fort Harrison State Park Inn. Wedding cakes and/or sheet cakes brought in from an outside source that is not from a licensed vendor may require the signature of a waiver form stating the client assumes all responsibility.

Guaranteed Number of Attendance for Meal Functions

In order to be properly prepared to host your function, it is essential we be informed of your exact number of attendance at least **FIVE BUSINESS DAYS** prior to your function. You will be invoiced based upon the final guest count we receive from you, or the number of guests that attend, whichever is greater. We will prepare only for an additional 5% over the guaranteed number (including seating) and will make every effort to prepare more food/beverage should guest attendance exceed 5% overage. If Fort Harrison State Park Inn does not receive your guarantee five business days in advance of your event, we will then consider your estimated attendance figure as your guarantee. We will not honor reduced or complimentary children's prices for more than 10% of your guaranteed attendance number.

Event Payment

The balance of the estimated event cost is due **FIVE BUSINESS DAYS** prior to your function date unless other arrangements have been made with the sales office, (i.e. direct bill arrangement or valid credit card number on file). Fort Harrison State Park Inn holds the right to cancel any event if payment and/or deposits are not received at the required times.

Lost, Damaged, or Stolen Merchandise

Fort Harrison State Park Inn & Garrison Conference Center assumes no responsibility for lost or stolen items in any area of the facility. Compensation for any lost, damaged or stolen merchandise belonging to Fort Harrison State Park Inn will be the responsibility of the booking party.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Rental Info, Policies & General Information

Banquet / Conference Hall Policies Continued

Liquor License

Fort Harrison State Park Inns liquor license requires that all alcoholic beverages be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated and/or cannot provide proper identification showing proof of age. Please note that we follow all rules and laws as established by the Indiana Alcoholic Beverage Commission.

Service Charges and Applicable Taxes

A 19% service charge is applied to all food and beverage charges. Sales tax on food and beverage is at 9%. All lodging rooms have a 17% total sales (7%) and lodging tax (10%) that is applied to any lodging charges. Additional rentals are subject to a 7% sales tax.

Tax Exempt Certificate

All Groups are subject to State and County taxes as required by law. We consider a group to NOT be Tax Exempt unless we are provided with an Indiana General State Tax Exemption Certificate (form ST-105) prior to your event. Non-for-profit groups and tax exempt organizations alike (who show proper tax exemption) are only exempt of sales tax on room rentals but are not exempt of sales tax on food and beverage.

Vendor Permits

Fort Harrison State Park Inn reserves the right to approve any vendor selling merchandise while on property. A vendor permit is required and can be obtained by applying to the State of Indiana. Applications are available through the Sales Office.

Meeting Room Assignments

We assign function rooms according to the anticipated number of guests. If the number of guests increases or decreases, Fort Harrison State Park Inn reserves the right to reassign the room accordingly.

Cancellation Policy - Overnight Room (lodging) Reservations

Rooms being reserved by the individuals and guaranteed with an advance deposit amount of the first night's lodging by the date stated on the group banquet/conference confirmation. Any individual reservations not guaranteed by an advance deposit will be cancelled after the deposit due date. Individuals have up to four (4) days prior to the arrival date to cancel guaranteed reservations to be eligible to receive a full refund of the deposit amount.

Group Rooming List

Group lodging requires the creation of a group code that is specifically assigned to your group, this group code is necessary for individuals within your group to utilize when placing a reservation. With the creation of a group code, a release date 30 days prior to your established check-in date will also be created. Any rooms within the group block that are not indicating the first night's required deposit will be released to the general public. Group participants can continue to book reservations within 30 days—however, rooms will be subject to availability. All no shows will be billed to the master account for the first night's stay. **Check-in time is established at 4:00pm with checkout required by 12:00 noon** on your checkout date.

Cancellation Policy – Meeting Space

We must have billing set up and a signed contract in order to secure your event. A cancellation charge will be assessed on all bookings confirmed and then cancelled. (If cancelled 180 days or more in advance-no charge). (180-90 days in advance – 50% of deposit forfeited) (90 days-0 days in advance – 100% of deposit forfeited). Fort Harrison State Park Inn requires a written letter requesting cancellation prior to processing the deposit refund amount.

Menu Pricing

Any events and/or functions with serving times past 2:30pm will be considered as dinner service and will be charged dinner pricing accordingly. Buffet foods may be set up for consumption for no longer than 2 hours from the agreed upon start time. Please note that no foods are to be taken off premise.

Sorry, but pets are not allowed!



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Breakfast Buffet Options

Continental Breakfast Buffet

Assorted selection of Danish, Muffins
and Bagels
Butter, Cream Cheese and Jams
Choice of Two Juices (Orange, Apple or
Tomato Juice)
Regular and Decaf Coffees with Cream,
Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$8.00pp*

Deluxe Continental Breakfast Buffet

Fresh Fruit display with cuts
Of Cantaloupe, Honeydew,
Pineapple & Seasonal Berries
Assorted selection of Danish,
Muffins and Bagels
Butter, Cream Cheese and Jams
Choice of Two Juices (Orange,
Apple or Tomato Juice)
Regular and Decaf Coffees
with Cream, Sugar and
Sweeteners
Hot Tea with Lemon
Priced at \$9.00pp*

Executive Continental Breakfast Buffet

Fresh Fruit display with cuts
Of Cantaloupe, Honeydew,
Pineapple & Seasonal Berries
Assorted selection of Scones,
Coffee Cakes, Bagels, and Breakfast
Breads
Assorted Yogurts
Butter, Cream Cheese and Jams
Choice of Two Juices (Orange,
Apple or Tomato Juice)
Regular and Decaf Coffees
with Cream, Sugar and
Sweeteners
Hot Tea with Lemon
Priced at \$11.50pp*

Hot Breakfast Buffet Options

Biscuits & Scrambled Egg Buffet

Country Style Scrambled Eggs
Choice of Crispy Bacon Strips
or Sausage Links
Sliced Breakfast Potatoes
with Peppers & Onions
Country Style Biscuits
Butter and assorted Jams
Chilled Orange Juice
Regular and Decaf Coffees
with Cream, Sugar and
Sweeteners
Hot Tea with Lemon
Priced at \$10.50pp*

Classic French Toast Buffet

Hand battered Texas
French Toast
Warm maple and Fresh
Fruit Syrups
Country Style Scrambled Eggs
Crispy Bacon Strips
Sausage Links
Sliced Breakfast Potatoes
with Peppers & Onions
Choice of Two Juices (Orange,
Apple or Tomato Juice)
Regular and Decaf Coffees with Cream,
Sugar and
Sweeteners
Hot Tea with Lemon
Priced at \$11.50pp*

Biscuits & Gravy Buffet

Country Style Biscuits with
Sausage Gravy
Country Style Scrambled Eggs
Crispy Bacon Strips
Sausage Links
Sliced Breakfast Potatoes
with Peppers & Onions
Butter and assorted Jams
Choice of Two Juices (Orange,
Apple or Tomato Juice)
Regular and Decaf Coffees with Cream,
Sugar and
Sweeteners
Hot Tea with Lemon
Priced at \$12.00pp*

* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.

* 19% service charge & 9% sales tax applicable on all breakfast buffet options.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Breakfast Buffet Options Continued

Blintzes & Quiche Buffet

Cheese Blintzes with Assorted Fruit
Sauces
Quiche Lorraine
Fresh Fruit display with cuts
Of Cantaloupe, Honeydew,
Pineapple & Seasonal Berries
Crispy Bacon Strips
Sausage Links
Sliced Breakfast Potatoes
with Peppers & Onions
Choice of Two Juices (Orange, Apple or
Tomato Juice)
Regular and Decaf Coffees with Cream,
Sugar and
Sweeteners
Hot Tea with Lemon
Priced at \$12.50pp*

Hawaiian Ham Buffet

Baked & Sliced Hawaiian Ham
Crispy Bacon Strips
Sausage Links
Sliced Breakfast Potatoes
with Peppers & Onions
Fresh Fruit display with cuts
Of Cantaloupe, Honeydew,
Pineapple & Seasonal Berries
Assorted selection of Danish,
Muffins and Bagels
Butter, Cream Cheese and Jams
Choice of Two Juices (Orange,
Apple or Tomato Juice)
Regular and Decaf Coffees
with Cream, Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$13.75pp*

Eggs Benedict Buffet

Classic Eggs Benedict with
Canadian Bacon topped with
a Hollandaise Sauce
Sausage Links
Sliced Breakfast Potatoes
with Peppers & Onions
Fresh Fruit display with cuts
Of Cantaloupe, Honeydew,
Pineapple & Seasonal Berries
Choice of Two Juices (Orange, Apple or
Tomato Juice)
Regular and Decaf Coffees
with Cream, Sugar and
Sweeteners
Hot Tea with Lemon
Priced at \$14.00pp*

** 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

Brunch Buffet Option

Choice of slow cooked Roast Beef with Au Jus & Horseradish Sauce or Honey Baked Pit Ham
Belgium Waffles with warm Maple Syrup and assorted Fruit Sauces
Country Style Scrambled Eggs
Country Style Biscuits with Sausage Gravy
Crispy Bacon Strips & Sausage Links
Sliced Breakfast Potatoes
with Peppers & Onions
Homemade Au Gratin Potatoes
Fresh Steamed Vegetable Medley
Fresh Fruit display with cuts of Cantaloupe, Honeydew,
Pineapple & Seasonal Berries
Tossed Garden Salad with Romaine and Iceberg lettuce, Carrot & Red Cabbage Shavings,
Sliced Cucumber, Tomato, and Basil Croutons accompanied by a choice of Two Dressings
Fresh Baked Dinner Rolls and Assorted Muffins
Butter and Assorted Jams
Choice of Two Juices (Orange, Apple or Tomato Juice)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$23.00pp**

*** 50 person minimum; surcharge based on final guest count added to those under the minimum; all prices subject to change.*

*** 19% service charge & 9% sales tax applicable on all breakfast buffet options.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Breakfast Sit-Down Options

Sergeant's Scramble Entrée

Plated entrée of Country style Scrambled Eggs, choice of (3) Crispy Bacon strips or (3) Sausage Links or (2) sliced Ham Medallions, accompanied by sliced Breakfast Potatoes with Peppers & Onions and a Country style Biscuit

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$11.00pp*

Lieutenant's Scramble Entrée

Pre-set Fruit Cup with cuts of Cantaloupe, Honeydew, Pineapple and Seasonal Berries

Plated entrée of Country style Scrambled Eggs topped with Cheese and Scallions, (2) Crispy Bacon Strips,

And (2) Sausage Links accompanied by sliced Breakfast Potatoes with Peppers & Onions,

and Country style Biscuit

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$12.50pp*

The General's Entrée

Pre-set Fresh Fruit Plate with Medallion cuts of Cantaloupe, Honeydew, Pineapple and Seasonal Berries

Plated entrée of Eggs Benedict with Canadian Bacon topped with a Hollandaise Sauce,

(3) Sausage Links, accompanied by Breakfast Potatoes with Peppers & Onions,

and a Country style Biscuit with assorted Jams and Butter

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$13.50pp*

Biscuits & Gravy Entrée

Plated entrée of (2) Country Style Biscuits topped with Sausage Gravy. (2) Crispy Bacon Strips, accompanied by sliced Breakfast Potatoes with Peppers & Onions

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$9.95pp*

** 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

** 19% service charge & 9% sales tax applicable on all breakfast buffet options.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Breakfast Sit-Down Options Continued

Crepes or Blintzes Entrée

Choice of Apple filled Crepes or Cheese filled Blintzes drizzled with Fruit Sauce accompanied by sliced Breakfast Potatoes and Crispy Bacon Strips
Basket of Breakfast Pastries to include Butter Croissants and Assorted Muffins with Butter and Jams

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$11.95pp*

Quiche Entrée

Choice of either Spinach, Vegetable, or Lorraine Quiche with Fresh Fruit Wedges accompanied by sliced Breakfast Potatoes

Basket of Breakfast Pastries to include Butter Croissants and Assorted Muffins with Butter and Jams

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$10.95pp*

** 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

** 19% service charge & 9% sales tax applicable on all breakfast buffet options.*

Breakfast Items A-la-Cart

-Fresh fruit display (cuts of Cantaloupe, Honeydew, Pineapple and seasonal Berries).....	\$3.00pp
-Assorted Breakfast Breads.....	\$2.00pp
-Assorted Coffee Cakes.....	\$2.50pp
-Assorted Danish.....	\$2.00ea
-Assorted Bagels with Cream Cheese.....	\$2.25ea
-Assorted Bakery Muffins.....	\$2.00ea
-Assorted Granola and Nutri-Grain Bars.....	\$2.00ea
-Assorted Individual Yogurts.....	\$2.00ea
-Whole Fresh Fruits (Apples, Bananas, Oranges).....	\$1.50ea

Omelet Made-to-Order Station (with Purchase of Any Breakfast Buffet)

Omelet Station with Country Eggs, two Shredded Cheeses, Onions, Peppers, Bacon Crumbles, Sausage Crumbles, Diced Ham, Black Olives, Diced Tomatoes, Salsa, and Sliced Jalapeno Peppers with Omelet attendant

Priced at \$6.75pp*

** 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

** 19% service charge & 9% sales tax applicable on all breakfast buffet options.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

★★★★★ General Luncheon Buffet \$14.50pp*

The Five Star General Luncheon Buffet includes Fresh Bakery Rolls with Butter, Regular and Decaf Coffees, Sugar, Sweeteners, and Iced Tea with Lemon

★ Choice of Two of the Following Salad Options:

- Tossed Garden Salad with two dressings
- Mesclun Blend Leaf Lettuce Salad with two dressings
- Classic Greek Salad with two dressings
- Rotini Pasta Salad with Spring Vegetables
- Tomato, fresh Mozzarella & Red Onion La Flora
- Antipasto Salad
- Baked Potato Salad
- Spinach Salad with two dressings
- Caesar Salad with a Classic Caesar Dressing
- Fresh Fruit Salad
- Tomato & Mozzarella Salad with Fresh Basil
- Creamy hand Cut Cole slaw
- Traditional Mustard Potato Salad
- Pesto Penne Pasta Salad

★ Choice of Two of the Following Entrée Options:

- Grilled Key-Lime Chicken Breast
- Chicken A-La-Orange
- Pesto Glazed Tuscany Chicken
- Grilled Georgia Peach BBQ Chicken
- Beef Stroganoff
- Homemade Beef Pot Roast
- Sweet Chili Glazed Pork Loin
- Ricotta Stuffed Pasta Shells
- Seafood Newburg
- Chicken Marsala
- Herb Baked Chicken
- Country Breaded Fried Chicken
- Romano Crusted Chicken
- Beef BBQ Ribs
- Beef or Chicken Brochettes
- Hawaiian Baked Ham Medallions
- Vegetable / Meat Lasagna
- Baked White Fish with Lemon
- Chicken Tetrazzini
- Chicken Parmesan
- Grilled Cajun Chicken Breast
- Roasted & sliced London Broil
- Roasted and sliced Roast Beef
- Cider Glazed Pork Loin
- Seared Turkey Tenderloin
- Ziti Pasta Bake (meatless)
- Battered Catfish

★ Choice of Two Starch Options:

- Roasted quarter cut Redskin Potatoes
- Macaroni & Cheese
- Buttered Noodles
- Horseradish Mashed Potatoes
- Foil wrapped Baked Potatoes
- Whipped Potatoes with Gravy
- Rice Pilaf with Onions & Carrots
- Creamy Risotto
- Fennel Mashed Potatoes
- Orzo Pasta Blend
- Homemade Au Gratin Potatoes
- Wild Rice Blend
- Black Bean Rice
- Mashed Sweet Potatoes
- Pesto Penne with Pine Nuts

★ Choice of One Vegetable Option:

- California Vegetable Medley
- Green Beans Almandine el Dente'
- Zucchini, Squash, Carrots & Peppers
- Grilled Dijon Trio of Peppers & Squash
- Steamed Baby Carrots
- Buttered Broccoli Florets
- Gingered Baby Carrots
- Cauliflower with Cheese Sauce
- Country style Green Beans
- Buttered Corn
- Peas with Mushrooms & Carrots
- Snow Peas with Water Chestnuts

* 15 person minimum; \$3.00 surcharge added to those under the minimum; Lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

* 19% service charge & 9% sales tax applicable on all breakfast buffet options.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Themed Buffets

Italian Themed Buffet

Classic Greek Salad with Black Olives,
Red Onion, Feta Cheese, Roma
Tomatoes & Balsamic Vinaigrette
Dressing
Grilled Chicken strips over Penne
Pasta topped with Marinara, Black Olives
and shredded Mozzarella Cheese
Your choice of Vegetable or Meat
Based Lasagna
Buttered Broccoli Florets
Garlic Breadsticks
Includes Regular and Decaf Coffees with
Cream Sugar & Sweeteners
Iced Tea & Hot Tea with Lemon
Priced at \$14.95pp*

South of the Border Buffet

Fresh Fruit Salad
Chicken & Beef Fajitas with Flour
Tortillas, chopped Lettuce, diced
Tomatoes, Onions, Peppers, and grated
Cheddar Cheese
Refried Beans
Spanish rice
Chili Con Queso, Guacamole, Salsa &
Tortilla Chips
Includes Regular and Decaf Coffees with
Cream Sugar & Sweeteners
Iced Tea with Lemon & Lemonade
Priced at \$15.95pp*

Executive Luncheon Buffet

Gourmet Five Leaf Lettuce Salad with
Blueberries, crumbled Feta Cheese, Red
Onion, and Caramelized Walnuts
accompanied by a Balsamic Vinaigrette
Dressing
Roasted and Sliced London Broil with a
Port Wine sauce
Apple Almond Stuffed Chicken Breast
with a Cider Glace'
Rosemary Roasted and quarter cut
Redskin Potatoes
Grilled Peppers, Squash & Carrots
Bakery Rolls with Butter
Includes Regular and Decaf Coffees with
Cream Sugar & Sweeteners
Iced Tea with Lemon
Priced at \$16.95pp*

The Southern BBQ Picnic Buffet

Creamy hand cut Cole Slaw
Tossed Garden Salad with
Romaine and Iceberg lettuce, Carrot &
Red Cabbage Shavings, sliced
Cucumber, Tomato, and Basil Croutons
accompanied by
two dressings
Country Breaded Fried Chicken
Honey BBQ Country Style Ribs
Homemade au Gratin Potatoes
Green Beans Almondine
Fried Biscuits with Apple Butter
Lemonade
Iced Tea with Lemon, Sugar &
Sweetener
Priced at \$16.95pp*

The Salad Bar Buffet

Select lettuce blends to include Iceberg
and Romaine, Spinach & Mesclun Blends
Toppings to include sliced Cucumbers,
diced Tomatoes, julienne Peppers, sliced
Mushrooms, diced Eggs, Broccoli &
Cauliflower florets, shredded Carrots,
shredded Red Cabbage, Bacon
crumbles, Sunflower Seeds, Cottage
Cheese, sliced Peaches, diced Red
Onion, Black Olives, Red Radishes, and
Garlic Croutons
Meats to include sliced Ham & Grilled
Chicken Strips
Garlic Breadsticks
Iced Tea & Lemonade with Lemon
Priced at \$11.95pp*

Traditional Deli Buffet

Traditional Mustard Potato Salad
Rotini Pasta with Spring Vegetables
Deli meats to include sliced Ham, Turkey
& Roast Beef
Deli tray to include Lettuce, Tomato, Red
Onion &
Pickle Spears
Sliced American & Swiss Cheeses
Assorted Deli Breads
Appropriate condiments to include
Mustard, Mayonnaise & Horseradish
Baked Beans
Potato Chips & Pretzels
Includes Regular and Decaf Coffees with
Cream Sugar & Sweeteners
Iced Tea & Lemonade with Lemon
Priced at \$15.95pp*

* 15 person minimum; \$3.00 surcharge added to those under the minimum; Lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

* 19% service charge & 9% sales tax applicable on all breakfast buffet options.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Themed Buffets Continued

Premium Deli Buffet

Hand cut Cole Slaw
Italian Pasta Salad
Fresh Fruit Salad with cuts of
Cantaloupe, Honeydew, Pineapple &
Seasonal Berries
Pre-made five Italian Meat sandwiches
(Salami, Pastrami, Capocola, Proscuitto,
& Pepperoni) on Focaccia bread with a
Pesto Mayonnaise spread, Smoked
Provolone Cheese, leaf Lettuce, sliced
Tomatoes and
sliced Red Onion
Baked Beans
Potato Chips & Pretzels
Includes Regular and Decaf Coffees with
Cream Sugar & Sweeteners
Iced Tea & Lemonade with Lemon
Priced at \$16.95pp*

Backyard Cookout Buffet

Traditional Mustard Potato salad
Creamy hand cut Cole Slaw
Grilled Hamburgers
Marinated & Grilled Chicken Breast with
BBQ Sauce on the side
Deli Tray to include Lettuce, Tomato,
Onion & Pickle Spears
American & Swiss Cheeses
Appropriate Hamburger Buns
Condiments to include Ketchup,
Mayonnaise & Mustard
Baked Beans
Potato Chips
Iced Tea & Lemonade with Lemon
Priced at \$14.95pp*

The Grand Cook-Out Buffet

Traditional Mustard Potato salad
Rotini Pasta Salad with
Spring Vegetables
Grilled Hamburgers
Grilled Bratwursts with
Onions & Peppers
Grilled Hot Dogs
Deli Tray to include Lettuce, Tomato,
Onion & Pickle Spears
American & Swiss Cheeses
Appropriate Hamburger
& Brat Buns
Condiments to include Ketchup,
Mayonnaise & Mustard
Baked Beans
Potato Chips
Iced Tea & Lemonade with Lemon
Priced at \$13.50pp*

* 15 person minimum; \$3.00 surcharge added to those under the minimum; Lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

* 19% service charge & 9% sales tax applicable on all breakfast buffet options.

Box Lunches

Choice of two of the following:

- Hand cut Cole Slaw
- Traditional Mustard Potato salad
- Rotini Pasta salad
- Fresh Fruit salad

Includes 6" Ham, Turkey or Roast Beef
Sub sandwiches
Lettuce, Tomato & Red Onion on the side
Appropriate condiments to include Mustard &
Mayonnaise, Napkins and Utensils
Choice of Apple or Banana
Bag of Potato Chips
Dessert: Chocolate Chip Cookie
Soft Drink
Priced at \$10.25ea*

* 19% service charge & 9% sales tax applicable on all box lunch orders. Pricing subject to change.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Luncheon Sit-Down Options

Grilled Chicken over Penne Entree

Salad: Sonoma Greens Salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by Raspberry Vinaigrette & Ranch Dressings

Entrée: Penne Pasta and Olive Oil with quartered Artichokes, Grilled Chicken Strips, Roma Tomatoes, Roasted Pine Nuts and Fresh Basil topped with Provolone Cheese

Includes: Garlic Breadsticks

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$14.95pp*

Chicken Marsala Entrée

Salad: Tossed Garden Salad with Romaine and Iceberg Lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two Dressings

Entrée: Sautéed Breast of Chicken topped with a Marsala Wine & Mushroom Sauce

Starch: Wild Rice Blend

Vegetable: Buttered Broccoli Florets

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$16.95pp*

Grilled Jamaican Chicken Entrée

Salad: Mesclun blend leaf Lettuce topped with Avocado, Green Bell Peppers, Red Onion, and Diced Red Tomatoes accompanied by a Balsamic Vinaigrette Dressing

Entrée: Grilled Jamaican Jerk Breast of Chicken

Starch: Black Bean Rice

Vegetable: Trio of Grilled Peppers

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$17.25pp*

Apple Almond Stuffed Breast of Chicken

Salad: Spinach leaf salad with Red Onion, sliced Mushrooms, Diced Egg, Bacon Crumbles and sliced Onion accompanied by Ranch Dressing

Entrée: Apple/ Almond stuffed breast of Chicken with an Apple Cider Glace'

Starch: Seared Risotto Cake

Vegetable: Seasoned Green Beans Amandine

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$17.50pp*

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** 19% service charge & 9% sales tax applicable on all sit-down menu options.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Luncheon Sit-Down Options Continued

London Broil Entree

Salad: Mescaline blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Broiled and Sliced Sirloin of Beef with a Port Wine Sauce

Starch: Rosemary Roasted & Buttered quarter cut Redskin Potatoes

Vegetable: Mediterranean Blend to include Cauliflower, Broccoli, Carrots, Peppers, Zucchini & Squash

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$17.95pp*

Plated Beef Manhattan Entrée

Salad: Tossed Garden Salad with Romaine and Iceberg Lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two dressings

Entrée: Sliced Roast Beef on top of Creamy Mashed Potatoes and Seasoned Garlic Texas Toast with a Madeira Wine Sauce

Vegetable: Buttered Broccoli Florets

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$15.95pp*

Beef Wellington Entrée

Salad: Spinach leaf Salad with crumbled Feta Cheese, toasted Almonds, and Mandarin oranges accompanied By an Apple-Almond vinaigrette dressing

Entrée: Filet of Beef with Mushroom duxelle wrapped in a Puff Pastry

Starch: Rice Pilaf

Vegetable: Baby Gingered Carrots

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$16.95pp*

Grilled Pork Entree

Salad: Spinach leaf Salad with sliced Mushrooms, Bacon crumbles, diced Egg, Red Onion and Garlic Croutons accompanied by a honey mustard vinaigrette dressing

Entrée: Grilled Pork Medallions topped with a Merlot Wine Sauce

Starch: Au Gratin Potatoes

Vegetable: Garden Mixed Vegetables

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$14.95pp*

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FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Luncheon Sit-Down Options Continued

Seared Pork Chop Entree

Salad: Iceberg Wedge with Crumbled Bleu Cheese, diced Red Onion, diced Tomatoes drizzled with a Balsamic Vinaigrette Dressing

Entrée: Seasoned Center Cut Pork Chop topped with a Tropical Fruit Salsa

Starch: Cajun Black Beans and Rice

Vegetable: Buttered Asparagus Spears

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$16.95pp*

Grilled Salmon Entrée

Salad: Bibb Lettuce Salad with shredded Broccoli, Cauliflower, Carrots, Red Cabbage and Toasted Almonds in a nest of Fried Rice Noodles with a Lemon Poppyseed Dressing

Entrée: Teriyaki Glazed Grilled Filet of Salmon with Lemon Zest

Starch: Dirty Rice

Vegetable: Steamed California Vegetable Medley

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$15.95pp*

Stuffed Portobello Mushroom Entrée

Salad: Sonoma Greens Salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by a Raspberry Vinaigrette & Ranch Dressings

Entrée: Feta Cheese stuffed & grilled Portobello Mushroom Cap with Roasted Red Peppers, Fresh Basil, Black Olives and sun-dried tomatoes drizzled with a Balsamic Vinaigrette

Starch: Black Bean & Wild Rice Blend

Vegetable: Mandolin of Fresh Vegetables

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$15.95pp*

Fettuccini Pasta Primavera Entrée

Salad: Mesclun Blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Fettuccini Pasta tossed with garlic, olive oil, Italian seasonings, Fresh Vegetables and laced with Shredded Parmesan Cheese

Includes: Garlic Breadsticks with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$14.95pp*

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FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Deluxe Course Dinner Buffet \$25.95pp

Deluxe course buffet includes fresh bakery rolls, butter, coffees, and iced tea with dinner service

Choice of Two of the Following Salad Options:

- Tossed Garden Salad with two dressings
- Mesclun Blend Leaf Lettuce Salad with two dressings
- Classic Greek Salad with two Dressings
- Rotini Pasta Salad with Spring Vegetables
- Tomato, Fresh Mozzarella & Red Onion La Flora
- Antipasto Salad
- Creamy Bow Tie Pasta Salad
- Spinach Salad with two Dressings
- Caesar Salad with a Classic Caesar Dressing
- Fresh Fruit Salad
- Tomato & Mozzarella salad with Fresh Basil
- Asian Pasta Salad with Fried Rice Noodles
- Iceberg Wedge Lettuce Salad
- Pesto Penne Pasta Salad

Choice of Two of the Following Entrée Options:

- Grilled Key-Lime or Cajun Chicken Breast
- Chicken Cordon Bleu
- Pesto Glazed Tuscany Chicken
- Grilled Georgia Peach BBQ Chicken
- Beef Stroganoff
- Teriyaki Peppered Beef Tips Loin
- Sweet Chili Glazed Pork Loin
- Ricotta Stuffed Pasta Shells
- Seafood Newburg
- Chicken Coq Au Vin
- Herb Baked Chicken
- Country Breaded Fried Chicken
- Beef Brochettes
- Beef BBQ ribs
- Grilled Rib-eyes in au Jus
- Hawaiian Baked Ham Medallions
- Vegetable / Meat Lasagna
- Baked White Fish with Lemon
- Romano Encrusted Chicken
- Chicken Parmesan
- Chicken Helene
- Roasted & Sliced London Broil
- Roasted & Sliced Roast Beef
- Cider Glazed Pork
- Seared Turkey Tenderloin
- Ziti Pasta Bake (meatless)
- Bacon Wrapped Salmon

Choice of Two Starch Options:

- Roasted quarter cut Redskin Potatoes
- Couscous
- Buttered Noodles
- Horseradish Mashed Potatoes
- Foil wrapped Baked Potatoes
- Whipped Potatoes with Gravy
- Rice Pilaf with Onions & Carrots
- Creamy Risotto
- Fennel Mashed Potatoes
- Orzo Pasta Blend
- Homemade Au Gratin
- Wild Rice Blend
- Black Bean Rice
- Mashed Sweet Potatoes
- Pesto Penne with Pine nuts

Choice of Two Vegetable Options:

- California Vegetable Medley
- Green Beans Almandine al Dente'
- Zucchini, Squash, Carrots & Peppers
- Grilled Dijon Trio of Peppers & Squash
- Gingered Baby Carrots
- Buttered Broccoli Florets
- Sugar Snap Peas
- Buttered Asparagus Spears
- Country Style Green Beans
- Buttered Corn
- Peas with Mushrooms & Carrots
- Snow Peas with Water Chestnuts

** 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

** 19% service charge & 9% sales tax applicable on all dinner buffet options.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Dinner Sit-Down Options

Chicken Helene Entree

Salad: Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Sautéed Breast of Chicken in a White Wine sauce with quartered Artichokes, Mushrooms and Tomatoes

Starch: Rosemary Roasted quarter cut Redskin Potatoes

Vegetable: Sugar Snap Peas

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced tea with Lemon

Priced at \$20.95pp*

Chicken Wellington Entrée

Salad: Mesclun blend leaf Lettuce topped with Avocado, green Bell Peppers, Red Onion, and diced red Tomatoes accompanied by a Balsamic Vinaigrette Dressing

Entrée: Ricotta cheese, Pine-nut and Spinach Stuffed Breast of Chicken in a puff pastry shell

Starch: Wild Rice Blend

Vegetable: Green Beans Almondine with Pimento

Includes: Bakery rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced tea with Lemon

Priced at \$21.95pp*

Chicken Coq au Vin Entrée

Salad: Spinach Salad with Crumbled Feta Cheese, Dried Cranberries, and Toasted Almonds accompanied by a Cider-Almond Vinaigrette Dressing

Entrée: Sautéed Breast of Chicken topped with a Red Wine Demi-Glaze

Starch: Seasoned & Buttered Roasted Redskin Potatoes

Vegetable: Snow Peas with Water Chestnuts

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced tea with Lemon

Priced at \$20.95pp*

Feta Cheese & Sun-dried Tomato Stuffed Breast of Chicken Entree

Salad: Sonoma greens salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by a Raspberry vinaigrette & ranch Dressings

Entrée: Feta cheese, Sun-Dried Tomato, Pistachios, and Black Olive stuffed Breast of Chicken wrapped in Filo and topped with A Red Pepper Coulee'

Starch: Duchess Potato

Vegetable: Buttered Asparagus Spears in a Red Pepper Ring

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$22.95pp*

** 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

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FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Dinner Sit-Down Options Continued

Beef Tenderloin Medallions Entree

Salad: Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette dressing

Entrée: Broiled and Sliced Tenderloin of Beef with a Port Wine Sauce

Starch: Duchess Potato

Vegetable: Mediterranean blend to include Cauliflower, Broccoli, Carrots, Peppers, Zucchini & Squash

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$26.95pp*

New York Strip Steak Entrée

Salad: Iceberg Wedge with Crumbled Bleu Cheese, diced Red Onion, diced Tomatoes drizzled with a Balsamic Vinaigrette Dressing

Entrée: Grilled New York Strip Steak topped with Garlic Butter

Starch: Stuffed Redskin Potatoes

Vegetable: Julienne of Leeks, Peppers & Carrots

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$25.95pp*

Grilled Filet Mignon Entrée

Salad: Tossed Garden salad with Romaine and Iceberg lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two Dressings

Entrée: Seasoned & Grilled Filet Mignon with a Cracked Peppercorn Sauce

Starch: Pear Yukon gold Potato

Vegetable: Baby Zucchini & Squash with Baby Carrots

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$28.95pp*

Broiled Porterhouse Steak Entree

Salad: Spinach Salad with Red Onion, sliced Mushrooms, diced Egg, Bacon Crumbles and sliced Onion accompanied by Ranch Dressing

Entrée: Broiled Porterhouse Steak with an Herb Butter

Starch: Au Gratin Potatoes

Vegetable: Garden Mixed Vegetables

Includes: Bakery rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$27.95pp*

** 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

** 19% service charge & 9% sales tax applicable on all sit-down menu options.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Dinner Sit-Down Options

Bacon Wrapped Salmon Entree

Salad: Spinach Salad with Red Onion, sliced Mushrooms, diced Egg, Bacon Crumbles and sliced Onion accompanied by a Hot Bacon Dressing

Entrée: Seared Bacon Wrapped Filet of Salmon with a Sweet Teriyaki Glaze

Starch: Duchess Potato

Vegetable: Julienne of Leeks, Peppers & Carrots

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$25.95pp*

Mahi Mahi Entrée

Salad: Iceberg Wedge with Crumbled Bleu Cheese, diced Red Onion, diced Tomatoes drizzled with a Balsamic Vinaigrette Dressing

Entrée: Seared & Spicy Ginger Glazed Mahi Mahi with a Tropical Fruit Salsa

Starch: Rice Pilaf

Vegetable: Seasoned Green Beans Almondine

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$25.95pp*

Stuffed Pork Loin Chops Entrée

Salad: Tossed Garden Salad with Romaine and Iceberg Lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two dressings

Entrée: Apple Almond stuffed Pork Loin Chops topped with a Cider Glaze*

Starch: Wild Rice Blend

Vegetable: Steamed California Vegetable Medley

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$23.95pp*

Pork Loin & Pistachio Entree

Salad: Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Roasted Pork Loin topped with a Pistachio Butter

Starch: Seasoned & buttered quarter cut New Potatoes

Vegetable: Sugar Snap Peas with Pimento

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$22.95pp*

* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.

* 19% service charge & 9% sales tax applicable on all sit-down menu options.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Dinner Sit-Down Options

Chicken & Beef Medallions Entrée

Salad: Tossed Garden salad with Romaine and Iceberg lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two dressings

Entrée: Sautéed Chicken Medallions & Sirloin of Beef Medallions topped with a Port Wine Sauce

Starch: Italian Seasoned & Buttered Roasted Redskin Potatoes

Vegetable: Buttered Asparagus Spears in a Red Pepper Ring

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$24.95pp*

Surf & Turf Entree

Salad: Mesclun blend leaf Lettuce topped with Avocado, Green Bell Peppers, Red Onion, and diced Red Tomatoes accompanied by a Balsamic Vinaigrette Dressing

Entrée: Petite Filet of Beef topped with a Cracked Peppercorn Demi-glaze & Pesto Encrusted Filet of Tuna with lemon zest

Starch: Duchess Stuffed Redskin Potatoes

Vegetable: Grilled Dijon trio of Peppers with Zucchini & Squash

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$27.95pp*

Stuffed Portobello Mushroom Entrée

Salad: Sonoma Greens Salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by a Raspberry Vinaigrette & Ranch Dressings

Entrée: Feta Stuffed Grilled Portobello Mushroom Cap with Roasted Red Peppers, Fresh Basil, Black Olives, drizzled with a Balsamic Vinaigrette

Starch: Black Bean & Wild Rice Blend

Vegetable: Mandolin of Fresh Vegetables

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$15.95pp*

Fettuccini Pasta Primavera Entrée

Salad: Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Fettuccini Pasta tossed with Garlic, Olive Oil, Italian Seasonings, Fresh Vegetables and laced with Shredded Parmesan Cheese

Includes: Garlic Breadsticks with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Priced at \$15.95pp*

* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.

* 19% service charge & 9% sales tax applicable on all sit-down menu options.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Cold Hors D'oeuvre Selection

(Priced Per 100 pieces)

-Assorted Chilled Canapés (decorated cucumber rounds, chicken walnut boushees, salami cornucopias, etc.).....	\$195.00/100
-Stuffed Baked Baby Yukon Potatoes.....	\$175.00/100
-Oysters on the half shell.....	\$210.00/100
-Premium Gulf Shrimp with Cocktail Sauce.....	\$325.00/100
-Snow Crab Claws.....	\$300.00/100
-Antipasto Skewers.....	\$185.00/100
-Fresh Fruit Kabobs.....	\$195.00/100
-Mini Finger Sandwiches on Swirl Rye (Ham, Turkey, Roast Beef).....	\$160.00/100
-Mini Cucumber and Watercress Tea Sandwiches.....	\$165.00/100
-Southwest Sushi Roll-ups.....	\$150.00/100
-Tomato and Wild Mushroom Bruschetta Wheels.....	\$175.00/100
-Deviled Eggs.....	\$160.00/100
-Decorated Cucumber Rounds.....	\$195.00/100
-Chicken Walnut Boushees.....	\$195.00/100
-Salami Cornucopias.....	\$195.00/100
-Boursin stuffed Snow Peas.....	\$195.00/100
-Prosciutto wrapped Asparagus.....	\$195.00/100
-Prosciutto wrapped Melon.....	\$185.00/100
-Brie & Strawberry bites in Filo.....	\$185.00/100
-Smoked Salmon Lox on Mini Baguettes.....	\$185.00/100
-Mini Beef Crostini's.....	\$185.00/100

Stationary Cold Hors d'oeuvres

-Fresh tropical fruit display with cuts of Cantaloupe, Honeydew, Pineapple & Seasonal Berries.....	\$3.25pp
-Assorted Domestic Cheese Display with Savory Cracker	\$2.95pp
-Garden Symposium of fresh cut Vegetables.....	\$2.95pp
-Seven Layered Mexican Dip with Tortilla Chips.....	\$2.50pp
-Antipasto Display.....	\$3.75pp
-Cedar Plank Salmon with Dill Mustard Sauce & Toast Points.....	\$3.25pp
-Cheese Torta (Goat cheese, pesto, black olives & roasted red pepper with French baguettes).....	\$3.95pp
-Cascading Vegetables & Cheeses with Savory Crackers.....	\$3.75pp
-Cascading Fruit Display.....	\$4.25pp
-Whole Poached & decorated Salmon with Dill Sauce, Diced Eggs, Red Onion and Toast Points.....	\$285.00ea
-Cheese Balls with Savory Crackers (3lbs).....	\$85.00ea



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Hot Hors d'oeuvre Selection

(Priced Per 100 pieces)

-Assorted Stuffed Mushrooms (sausage & sage, sun-dried tomato, garlic breadcrumb, seafood, etc.).....	\$195.00/100
-Mini Beef Wellingtons Duxelle.....	\$225.00/100
-Mini Chicken Wellingtons.....	\$225.00/100
-Mini Vegetable Spring Rolls with Sweet Chili Dipping Sauce.....	\$195.00/100
-Mini Baked Brie Puffs.....	\$300.00/100
-Teriyaki Glazed Beef Kabobs.....	\$175.00/100
-Honey Glazed or Teriyaki Glazed Chicken Kabobs.....	\$195.00/100
-Southwest Chicken Egg Roll with Spicy Avocado Dip.....	\$195.00/100
-Hand Battered Coconut Shrimp with Marmalade Dip.....	\$350.00/100
-Mini Chicken Cordon Bleu Fingers with Bleu Cheese dip.....	\$160.00/100
-Spinach & Cheese Spanakopita & Assorted Greek Pastries	\$165.00/100
-Potato Knish with Sour Cream.....	\$150.00/100
-Asiago Cheese Straws with Marinara Dip.....	\$165.00/100
-Stuffed Artichoke Hearts with Marinara Dip.....	\$190.00/100
-Dragon Wrapped Shrimp with Spicy Cocktail Sauce.....	\$225.00/100
-Rumaki.....	\$185.00/100
-Bacon Wrapped Scallops.....	\$195.00/100
-Fried Ravioli with Marinara Sauce.....	\$210.00/100
-Garrison Meatballs (Swedish, BBQ, Sweet & Sour, BBQ).....	\$195.00/100
-Assorted Mini Quiche.....	\$140.00/100
-Smoked Chicken Quesadillas with sour cream & Salsa.....	\$195.00/100
-Stuffed Jalapeno Poppers.....	\$175.00/100
-Two Cheese Stuffed Potato Skins.....	\$165.00/100
-Mini BBQ Cocktail Franks.....	\$130.00/100
-Franks in-a-Blanket with Honey Mustard Dip.....	\$140.00/100
-Breaded Mozzarella Sticks with Marinara Sauce.....	\$140.00/100
-Breaded Chicken Drumettes with Bleu Cheese Dip.....	\$160.00/100
-Buffalo Hot Wings with Ranch Dip.....	\$140.00/100
-Fried Vegetable Medley with Ranch Dip.....	\$135.00/100
-Pot Stickers with Plum Dipping Sauce.....	\$160.00/100
-Fried Won Tons with Sweet & Sour Dipping Sauce.....	\$160.00/100
-Mini deep dish Pizzas.....	\$195.00/100
-Mini Reuben sandwiches on Swirl Rye.....	\$180.00/100

Carving Stations & Pasta Station

-Carved Inside round of Beef with sliced mini buns and appropriate condiments.....	\$4.50pp*
-Carved Tenderloin of Beef with sliced mini buns and appropriate condiments.....	\$6.50pp*
-Carved Black Oak Ham with sliced mini buns and appropriate condiments.....	\$4.00pp*
-Carved Breast of Turkey with sliced mini buns and appropriate condiments.....	\$4.50pp*
-Carved Prime Rib with au Jus & Horseradish Sauce.....	\$4.75pp*
-Carved Pork loin with sliced mini buns and appropriate condiments.....	\$3.75pp*

-Bow tie & Penne Pasta Station with Basil cream, Pesto & Marinara Sauces accompanied by Diced Peppers, Mushrooms, Grilled Chicken strips, Parmesan Cheese & Roasted Pine-Nuts \$7.50pp

* Carving attendant is an additional cost of \$25.00/hr per attendant and is required with any carving station listed above.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Dry Snacks

-Potato Chips.....	\$11.00/lb	
-Pretzels.....	\$11.00/lb	
-Tortilla Chips.....	\$11.00/lb	
-Goldfish Crackers.....	\$14.00/lb	
-Chex Mix.....	\$14.00/lb	
-Cocktail Nuts.....	\$14.00/lb	
-Fancy mixed Nuts.....	\$17.00/lb	
-Trail Mix.....	\$14.00/lb	
-Butter Mints.....	\$14.00/lb	
-Candy Bars.....	\$ 2.50ea	
-Individual Fruit Yogurts.....	\$ 2.00ea	
-Assorted Ice Cream Bars.....	\$ 3.50ea	
-Double Fudge Brownies.....	\$ 2.00ea	
- Assorted Bakery Cookies.....	\$ 1.40ea	
-Salsa.....	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks
-Ranch Dip.....	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks
-Nacho Cheese.....	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks
-French Onion Dip...	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks

Beverages

-Post Dinner Coffee Station.....	\$1.00pp
-Regular and/or Decaf Coffees with cream, sugar and sweetener.....	\$18.00/gal
-Assorted Hot Teas.....	\$1.00ea
-Lemonade.....	\$16.00/gal
-Iced Tea with Lemon, Sugar and Sweetener.....	\$18.00/gal
-Non Alcoholic Fruit Punch.....	\$17.00/gal
-Hot Chocolate.....	\$18.00/gal
-Hot Apple Cider (seasonal).....	\$19.00/gal
-Chilled Juices (O.J., Apple, Tomato, Grapefruit, etc.).....	\$12.00/carafe
-Canned Soft Drinks (Coke, Diet Coke, Sprite).....	\$2.00/can
-Bottled Waters (Spring Water).....	\$2.00/btl
-Sparkling Grape Juice.....	\$12.00/btl
-Sherbet Punch.....	\$24.00/gal

Chocolate Fountain

Your choice of White or Dark
Chocolate accompanied by assorted
Fruits, Pretzels, Rice Crispy Treats,
and Marshmallows
\$4.00pp

Sunday Bar

Chocolate & Vanilla Ice Cream,
Maraschino Cherries, Chopped Nuts,
Whipped Cream, Hot Fudge, Sliced
Banana's and Crushed Strawberries
(low fat Frozen Yogurt optional)
\$5.50pp

Cookie Madness

Assorted Bakery Cookies to include
Chocolate Chip, Sugar, Peanut
Butter, and Oatmeal served with
Regular and Decaf Coffees & 2% Milk
\$5.50pp

** Listed snacks, specialty items & beverages are only suggested options; 19% service charge
& 9% sales tax applicable.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Bar Service Options

The Fort Harrison State Park Inn & Garrison Conference Center possesses a three-way liquor permit providing us the ability to offer a full spectrum of beers, wines and spirits. We provide an array of different bar arrangements to suit any particular event. The bar services we provide are described in detail as follows:

*** Cash Bar Service ***

With a cash bar arrangement, the client is required to pay a \$150.00 set-up fee for each and every cash bar requested. With cash bar arrangements, guests are expected to pay for each and every drink they request at their own expense. Client assumes no other costs with exception to set-up fee(s) and applicable taxes.

*** Host Beer, Wine and Soft Drink Package ***

Host beer, wine and soft drink packages are hourly arrangements offering a selection of bottled beers, wines and soft drinks to your guests at an hourly fixed rate. No set-up fee is required with any host package arrangement. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

*** Host Beer, Wine and Spirits Package ***

Host beer, wine and spirits packages are hourly arrangements offering a selection of bottled beers, wines, soft drinks and spirits to your guests at an hourly fixed rate. No set-up fee is required with any host package arrangement. Client has three tiers of arrangements: house brands, call brands, and premium brands. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

*** Host Beer, Wine and Soft Drink Package with Cash for Cocktails ***

Same arrangement as a Host Beer, Wine and Soft Drink Package with exception to mixed drinks and cocktails which would become available for purchase at the cost of the individual guest. No set-up fee is required with this particular arrangement. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Bar Service Options Continued

*** A-La-Cart Bar Package ***

With this arrangement a client purchases a particular amount of beers (by the case or keg), wines (by the bottle) and soft drinks (by the can or 2ltr). Please note that the client assumes responsibility with amounts purchased; We assume no responsibility should you fall short or over-order on product (and purchased product may not leave the premises). A \$75.00 set-up fee is applicable with each and every bar set-up requested for a-la-cart bar service. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

*** A-La-Cart Bar Package with Cash for Cocktails ***

Same arrangement as an a-la-cart bar package with exception to mixed drinks and cocktails which would become available for purchase at the cost of the individual guest. A \$75.00 set-up fee is applicable with each and every bar set-up requested for a-la-cart bar service. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

*** Run-A-Tab Bar Arrangement ***

With this particular bar arrangement, a running tab is accumulated during the entire event and the client is charged according to our cash bar pricing. A \$75.00 set-up fee is applicable with each and every bar set-up requested for run-a-tab bar arrangements. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

*** Cash Bar with Drink Tickets ***

With this particular arrangement, the client hands out drink tickets to each guest at his/her discretion. The client is charged for each and every drink purchased with the drink tickets dispensed. A client with no drink ticket will be required to pay cash at his/her expense. A \$75.00 set-up fee is applicable with each and every bar set-up requested. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Cash Bar Pricing

- Domestic Beers \$3.50ea
- Premium Beers \$3.75ea
- Import Beers \$4.25ea
- Wine by the Glass \$4.00ea
- Mixed Drinks \$5.25ea
- Cocktails \$6.00ea
- Soft Drinks \$2.00ea
- Bottled Water \$2.00ea
- Cordials at Market Price
- Cognacs at Market Price

Host Beer, Wine and Soft Drink Package

Package includes bottled Budweiser, bottled Bud Light, bottled Miller Lite, bottled Coor's Light, House Chardonnay, House Cabernet Sauvignon, House Merlot, House White Zinfandel, Coke, Diet Coke, Sprite and Bottled Water

1 Hour.....	\$14.00pp
2 Hour.....	\$15.00pp
3 Hour.....	\$16.00pp
4 Hour.....	\$17.00pp
5 Hour.....	\$18.00pp

** 19% service charge & 9% sales tax applicable on all Bar menu options.
* All package bar arrangements may not exceed a five hour time limit.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Host Beer, Wine and Spirits Package

Package includes bottled Budweiser, bottled Bud Light, bottled Miller Lite, bottled Coor's Light, bottled Heineken, bottled Corona, House Chardonnay, House Cabernet Sauvignon, House Merlot, House White Zinfandel, Coke, Diet Coke, Sprite, bottled Water and Selected Spirits:

	<u>House Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
Vodka	Smirnoff	Absolut	Ketel One
Gin	Gordon's	Beefeaters	Tanqueray
Rum	Ronrico	Bacardi	Bacardi
Bourbon	Early Times	Old Charter 10yr	Jack Daniels
Canadian	Canadian Mist	Canadian Club	Crown Royal
Scotch	Cluny	Famous Grouse	Dewars
Tequila	Tortilla Gold	Cuervo Gold	Cuervo 1800
Amaretto	Dekuyper	Dekuyper	Dekuyper
Schnapps	Dekuyper	Dekuyper	Dekuyper

<u>House Pricing</u>	<u>Call Pricing</u>	<u>Premium Pricing</u>
1Hr.....\$16.00pp	1Hr.....\$19.00pp	1Hr.....\$22.00pp
2Hr.....\$18.00pp	2Hr.....\$23.00pp	2Hr.....\$27.00pp
3Hr.....\$20.00pp	3Hr.....\$27.00pp	3Hr.....\$32.00pp
4Hr.....\$22.00pp	4Hr.....\$31.00pp	4Hr.....\$37.00pp
5Hr.....\$24.00pp	5Hr.....\$35.00pp	5Hr.....\$42.00pp

** 19% service charge & 9% sales tax applicable on all Bar menu options.*

** All package bar arrangements may not exceed a five hour time limit.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

A-La-Cart Pricing

Keg & Case Beer

(All Kegs ordered for a function will be charged to the organization)

Domestic

Keg..... \$275.00ea
Case (24ct).. \$ 84.00ea

Premium

Keg.....\$320.00ea
Case (24ct)..\$ 90.00ea

Domestic Keg & Case Options: Budweiser, Bud Light, Miller Lite, Coor's Light
Premium Keg Options: Samuel Adams, Michelob, Michelob Light, Honey Brown

Imported

Keg.....\$350.00ea
Case (24ct).. \$102.00ea

Imported Keg Options: Heineken, New Castle, Bass Ale, Corona

Keg usage = approximately 160 (12 oz. Serving)

House Wines

All house wines (Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel)
Priced at \$19.00/btl

- 19% service charge and 9% sales tax applicable on all Bar menu options.
- Prices cannot be guaranteed for booking more than six months in advance.



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Champagnes and Sparkling Wine **(By the bottle only)**

Champagnes

Stanford Brut Woodbridge, California	\$22.00
Martini and Rossi Asti Spumante, Italy.....	\$30.00
Korbel Extra Dry Sonoma, California.....	\$35.00
Dom Perignon, France	\$200.00

White Wines

Chateau St. Jean Chardonnay Sonoma, California.....	\$30.00
Kendall Jackson Chardonnay Vintners, California.....	\$31.00
Dr. Loosen Riesling Qba, Germany	\$24.00
Kim Crawford Sauvignon Blanc, New Zealand	\$23.00

Red Wines

Deakin Estate Shiraz, Australia.....	\$21.00
Red Rock Merlot, California.....	\$27.00
Louis Martini Cabernet Sauvignon Sonoma	\$33.00
Cline Cellars Red Zinfandel Carneros / Sonoma	\$33.00
Willakenzie Pinot Noir, Oregon	\$30.00

Not all wine, and champagnes stocked in house but are available upon request with one week advance notice

- *19% service charge on HOST Bars & 9% sales tax applicable on all Bar menu options.*
 - *Prices cannot be guaranteed for booking more than six months in advance.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Rentals

Audio / Visual

-LCD Projector.....	\$175.00/day
-TV/VCR or TV/DVD Player.....	\$40.00/day
-Wireless Handheld Microphone.....	\$40.00/day
-Wireless Lavalier Microphone.....	\$40.00/day
-Standard Overhead Projector.....	\$40.00/day

Miscellaneous

-Flip Chart with Paper & Markers.....	\$45.00/day
-Chair Covers (white spandex).....	\$3.00ea
-Chair Cover Tie Sashes.....	\$1.50ea
-Portable Stage (4' x 8' Sections / 6 Total).....	\$100.00/day
-White Resin Folding Chairs (padded).....	\$4.00ea
-White Samsonite Chairs.....	\$3.00ea
-Natural Wood Folding Chairs.....	\$2.00ea
-Cake Plates & Forks.....	\$0.50pp
-Colored Napkins.....	\$1.25ea
-8ft Vendor Tables with Linen & Skirt.....	\$20.00ea
-20' x 80' Frame Tent with White Pole Drape.....	\$1,260.00ea

** Specialty linens, wedding props, and other rental needs are available, please inquire within; service charge & sales tax applicable on all rented items.*



FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

Directions to Fort Harrison State Park Inn Campus

5830 N. Post Road
Indianapolis, Indiana 46216
317-638-6000

From I-465, any direction:

- 1) Take I-465 towards the East side of Indianapolis**
- 2) Take the 56th Street Exit, EAST (Exit 40*)**
- 3) Head East on 56th St.**
 - **Turn LEFT (East) onto 56th Street if you are coming from the North**
 - **Turn RIGHT (East) onto 56th Street if you are coming from the South**
- 4) Continue East on 56th St. approximately 1 mile to Post Road**
- 5) Turn LEFT (North) onto Post Road**
 - **There is a CVS store on the corner of 56th St and Post Road**
- 6) Follow Post Road North, after 1st stop sign main lodge will be located on your left; Continue North on Post Road and come to "T" at 59th St, turn right (East) and entrance to Garrison Conference Center will be on your left**

** Pendleton Pike (Exit 42) is an alternate exit in case of construction or accident.*

Fort Harrison State Park Inn Main Lodge

Will be 2 blocks north of 56th Street on Post Road on the west (left) side of the street.
Address: 5830 N. Post Road Phone: 317-638-6000

The Garrison Conference Center & Golf Resort

Continue NORTH on Post Road past the Main Lodge until Post Road ends at 59th Street.
Turn RIGHT (east) onto 59th Street
Address: 6002 N. Post Road Phone: 317-638-6000

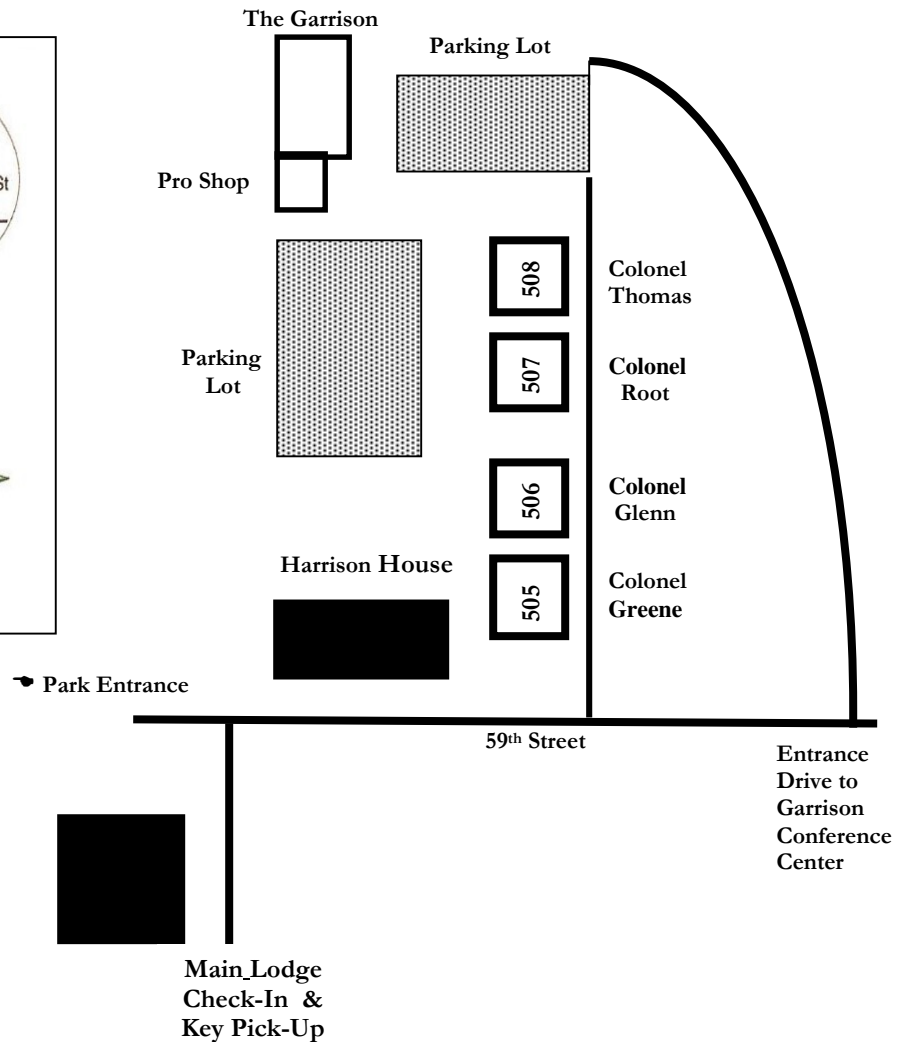
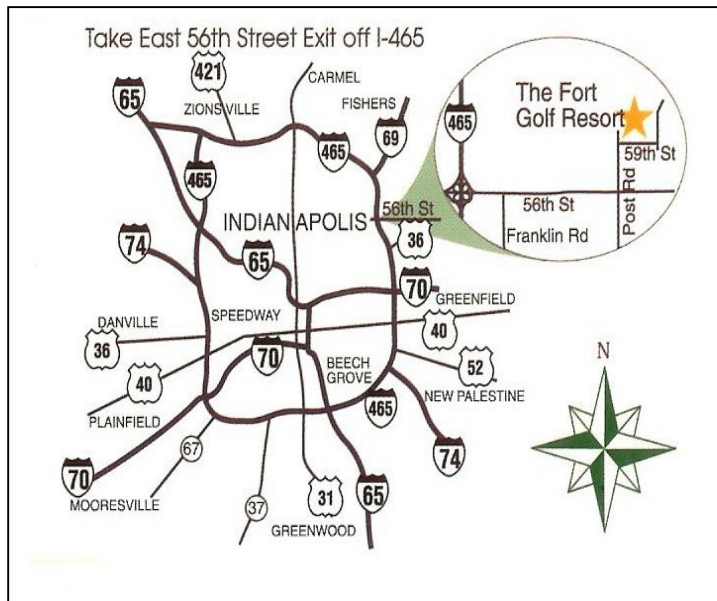


FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

MAIN LODGE: 5830 N. POST RD., INDIANAPOLIS, IN 46216

FRONT DESK & CHECK-IN: phone (317) 638-6000

The Garrison Restaurant & Conference Center * The Fort Golf Course
Harrison House * Officers Homes





FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

LODGING

Our campus consists of "The Harrison House" with (7) overnight rooms, "The Main Lodge" with (28) elegantly furnished rooms and suites and (4) fully furnished homes that were former Officer's homes.

The Harrison House includes (2) Sergeant's Rooms, (4) Major's Suites and the Master Suite, a common area gathering room, kitchenette, dining area, and three enclosed sun porches. All rooms in the Harrison House offer: free local and toll free calls, refrigerator, coffeemaker, and an iron with ironing board.

The Main Lodge with (28) elegantly furnished rooms and suites features: Free local and toll free calls, coffeemakers, and an iron with ironing board.

- All rooms include cable television, high-speed internet access, daily housekeeping services and hair dryers.
- Rates apply to room accommodation, regardless of number of people.
- Check-in time is 4pm and checkout time is 12 noon.
- Rollaway beds are \$10.00 additional per night and cribs are \$5.00 additional per night. Please reserve in advance. Not available for Sergeant's Rooms.
- Deposit of first night room rate is required to confirm your reservation. Deposit will be refunded if cancellation is received up to four (4) days prior to the arrival date.
- Pets, we regret, are not permitted in The Inn. We will be happy to recommend local kennels.

- Off peak rate: November 1st through April 30th (excluding Friday and Saturday nights). Premium rates are in effect for the following weekends: Memorial Day Weekend (Friday, Saturday & Sunday), 4th of July Fireworks Weekend (Friday & Saturday), Labor Day Weekend (Friday, Saturday & Sunday), Thanksgiving weekend (Thursday, Friday, Saturday) and during selected events.

- Hiking trails, picnic areas, fishing, horse trails (March thru October) and an Interpretive Center featuring the natural and cultural history of Ft. Harrison State Park
- 18-hole championship golf course including fully stocked pro shop, practice facilities and driving range.
- The Garrison Restaurant for lunch Monday-Saturday 11am – 2pm, dinner Friday & Saturday 5pm – 8:30pm & Sunday Brunch 11am – 2:30pm.

- Banquet & conference facilities.
- All rooms subject to sales and room taxes.

HARRISON HOUSE

Sergeant's Room 1D Double bed
Off Peak Rate \$62.00 Peak Rate \$73.00

Major's Room Sitting Room & bedroom with Queen bed
Off Peak Rate \$72.00 Peak Rate \$93.00

Master Suite Private sun porch, kitchenette, living room with Queen sofa sleeper and bedroom with King bed Off Peak Rate \$132.00 Peak Rate \$164.00

OFFICER'S HOME

Three (3) bedrooms with Queen bed in each, 2 1/2 baths, (2) private sun porches each with Queen sofa sleepers, full kitchen, living room, dining room and breakfast nook

Off Peak Rate \$204.00 Peak Rate \$236.00

MAIN LODGE

Room with King bed
Off Peak Rate \$72.00 Peak Rate \$93.00

Room with King bed & ADA accessible shower
Off Peak Rate \$72.00 Peak Rate \$93.00

Suite with King bed & sofa sleeper
Off Peak Rate \$92.00 Peak Rate \$113.00

Room with Queen bed, sofa sleeper & ADA accessible shower
Off Peak Rate \$82.00 Peak Rate \$103.00

Suite with Queen bed & sofa sleeper
Off Peak Rate \$82.00 Peak Rate \$103.00

Room with (2) Queen beds
Off Peak Rate \$92.00 Peak Rate \$113.00

Room with (2) Queen beds & Jacuzzi
Off Peak Rate \$142.00 Peak Rate \$173.00

Honeymoon suite with Queen bed & Jacuzzi
Off Peak Rate \$132.00 Peak Rate \$163.00

Deluxe suite with King bed, Jacuzzi, and porch with sofa sleeper
Off Peak Rate \$142.00 Peak Rate \$173.00

- Above rates do not include premium rates.